

## **CLAIMS**

We claim:

- 520           1.     A two phase foodstuff having a shelf life of at least fifteen months comprising:
- a biscuit having a top surface and a raised edge upon said top surface;
- and,
- a moist meaty filling deposited upon said top surface and within said
- 525                 raised edge wherein said filling becomes solid at about room temperature.
2.     The foodstuff of claim 1 wherein said biscuit has the shape of a dog bone and said raised edge extends above the perimeter of said top surface forming a cavity to retain said filling.
- 530           3.     The foodstuff of claim 1 further comprising:
- said biscuit having by weight percentage about 45-49% wheat flour, about 19-21% wheat middlings, about 11-13% meat and bone meal, about 4.5-6.5% soybean meal, about 4.5-6.5% ground corn, about 2.2-3.2% steamed bone meal, about 1.5-2% soybean oil, about 1.2-1.8% brewer's yeast, about 0.50-
- 535                 1.00% cheese meal, about 0.50-1.00% vitamin premix, about 0.30-0.65% wheat germ, and about 0.30-0.55% salt.
4.     The foodstuff of claim 3 wherein said biscuit has by weight percentage 47% wheat flour, 20% wheat middlings, 12% meat and bone meal, 5.73% soybean meal, 5.73% ground corn, 2.86% steamed bone meal, 1.72%
- 540                 soybean oil, 1.43% brewer's yeast, 0.86% cheese meal, 0.86% vitamin premix, 0.57% wheat germ, and 0.43% salt.
5.     The foodstuff of claim 1 wherein the ratio of said filling to said biscuit is about 10% to 50% by weight.
6.     The foodstuff of claim 5 wherein the ratio of said filling to said
- 545                 biscuit is 25% by weight.

7. The foodstuff of claim 1 wherein said moist meaty filling has a moisture content of about 15% to 30%, a soluble fraction of at least 65 Brix, a water activity of no more than 0.85, and at least 50% of the soluble fraction composed of a monosaccharide sugar or corn syrup with a dextrose equivalent of at least 42 DE.

8. The foodstuff of claim 1 further comprising:  
said moist meaty filling having by weight percentage about 29-32% mechanically deboned beef, about 28.5-31.5% high fructose corn syrup, about 18-22% sugar, about 8-12% meat and bone meal, about 2-5% propylene glycol, about 1.5-3.5% salt, about 0.75-2.25% lecithin, about 0.7-2.1% agar, about 0.1-0.5% antioxidant, and about 0.1-0.45% sodium benzoate.

9. The foodstuff of claim 8 wherein said moist meaty filling has by weight percentage, 30.55% mechanically deboned beef, 30% high fructose corn syrup, 20% sugar, 10% meat and bone meal, 3.5% propylene glycol, 2.5% salt, 1.5% lecithin, 1.4% agar, 0.3% antioxidant, and 0.25% sodium benzoate.

10. A method to secure a filling turned into gel upon a top surface of a biscuit with a raised perimeter edge comprising these steps:

- a) orienting said biscuit so said top surface is up; and,
- b) punching one or more holes through and perpendicular to said top surface; and,
- c) pouring a liquid filling upon said top surface wherein said filling enters said holes; and,
- d) cooling said filling to solidify said filling into a gel upon said top surface and within said holes.